KAESLER

ESTD. 1893

# The Bogan Shiraz
## 2007

Harvest came early in 2007, with tiny yields due to the prolonged drought. At Kaesler our estate vineyards were yielding about 65% less than previous years. A very tough year that has yielded sinewy wines that will take 3-5 years to become supple. Distinctly savoury, the will benefit from cellaring

However the old vines, such as the Bogan vineyard seemed to cope so much better than the younger vines. Their access to deep clay soils saw them find some small semblance of moisture.

The Bogan block is Shiraz planted in 1899. Soils consist of mica and silt loam, followed by clay, sometimes blue in colour with gravel reefs pushing down close to the water table. In some patches on the surface perfectly round sandstone balls can be found, suggesting an ancient alluvial heritage, synonymous with a lot of vineyards along Greenock Creek. This tends to give the wine more blue fruit characters and lift combined with the intensity of the old vines.

Winemaking: The wine was fermented over a range of temperatures (28-30 Degrees centigrade) in stainless steel and transferred to oak, after alcoholic fermentation and 12 days on skins, where it completed its malo-lactic fermentation. It was racked post MLF, and then returned to barrel. The wine was topped regularly, with one racking at 12 months.

The oak used was 30% new Allier oak, 30% new Vosge with a medium to heavy toast, and the balance 2 and 3 year old American. The wine was bottled without fining or filtration.

**Colour:** Dense, deep garnet and dark purple colour with vibrant edge

**Nose:** Blueberry, blackberry, plum skins with mocha and spicy oak. There is a feint edge of wild herbs, such as tarragon and oregano

**Palate:** More savoury than normal. Tannin is quite powdery and fine, almost Nebiolo like. Acidity is beginning to settle. Will be tannic in its youth but will continue to expand its breadth on the palate for up to ten years. I believe the tightness of fruit it's displaying in its youth will lend well to a great display of bottle age, again much like Tuscan reds

**Notes:** 2007 was in deed a challenging year, one in which I believe demanded ruthless culling ir vineyard and cellar. In short a production was nearly halved, but the quality is solid. All the 2007 will require patience

Age of vines: Estate plantings of 1899 (68%) and 1965 Shiraz. Alc: 15.5%


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